



Shallots in Red Wine

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SUMMARY

While my Thanksgiving menu is pretty predictable, the one thing that is really set in stone is Shallots in Red Wine. Based on a recipe in Roger Verge's Vegetables (possibly my favorite vegetable cookbook), this is a hit with absolutely everyone. The turkey may be the big-budget star the studio signs to get the movie funded, but the shallots are the character role that steals the picture.

Step 1 — Shallots in Red Wine



- For 4 servings (note: make sure to make more than you think you need!)
- 14 oz. medium shallots, preferably the same size
- 4-6T butter
- 1 C chicken or veggie stock
- Pinch of salt
- 1 C red wine

Step 2



- These are rough measurements; be sure to keep an eye on the shallots and adjust amounts to taste. Roger claims the dish takes 15 minutes to prep (true) and 20-30 minutes to cook, which is just ludicrous. For it to really be magical, the shallots need to cook slowly for closer to 2 hours, so stick them on a back burner while you work on other dishes.
- Peel the shallots and trim the ends.

Step 3



- Heat a bit more than half the butter in a heavy saucepan and cook the shallots until they're golden on both sides and starting to soften.

Step 4



- Then add the stock and salt. Simmer until there is only a tablespoon or two of stock left (turning the shallots every once in a while), and then add the wine.
- Simmer again until the shallots are about ready to melt, then remove them.

Step 5



- Add the rest of the butter, turn up the heat, and reduce the wine sauce until it's thick and heavenly.

Step 6



- Pour the wine sauce over the shallots on your best serving platter and prepare to watch them disappear.

Related: [Shallots in Red Wine on CraftZine](#)

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